



Our Food Partnership Turns 20



Food Partnership News

Celebrating 20 years of food, community & change

Can you believe we've spent two decades bringing people together through food? Here's [the story of how it all started](#). Thank you to all the legends who supported and partnered with us in big and small ways over the years. Our work to embed community food approaches in our city has touched the lives of 20,000+ people. Watch this space for more special news & celebrations to come.





Find us at Brighton's new 3 day food festival in October

BrightonFoodStory is a showcase of excellence in food and drink, founded by food journalist and podcaster Gilly Smith. Expect talks with chefs and food leaders, including a panel appearance from our CEO Vic, and Georgina of Sussex Grazed & Land Use Plus. Find our stall on New Road as it transforms into 'Food Street' on Sat 3rd & Sun 4th Oct. Plus feasts, food stories, & more.

[More info](#)

The Local Meat Report: the picture 18 months on

The Local Meat Report highlighted the importance of Sussex's last remaining publicly accessible small abattoir to our local environment, economy and animal welfare. 18 months on, Sophie Robinson from our Land Use Plus project asks if anything has changed.

[Full story](#)

Community Kitchen News



A Deliciously Dyslexic Supper Club Fundraiser

Fri 9th Oct, 6.30-8.30pm

Join Pat Timpson of Riddle & Finns and Nick Jaye, The Bald Chef, at this relaxed evening of good food for Dyslexic Awareness Week. Enjoy a welcome drink, seafood buffet and puddings, a signed book opportunity, all to raise funds for children's cookery.

[Book now](#)

Produce a-plenty from FareShare this week

With International Day of Awareness of Food Loss and Waste on the horizon, this week we have been utilising plenty of peppers and carrots kindly donated by FareShare Sussex & Surrey to make tasty carrot cupcakes and chilli jam in our community classes. Could you get involved with FareShare's activities?

[More info](#)



Recipe - [Morg's Romesco](#)

Using peppers delivered from FareShare this week, we enjoyed making this wonderful red pepper dip in our community classes.

Upcoming Classes ([Full Listings](#))

Guatemalan Masterclass

Mon 23rd Nov, 6-9pm

Chef Sel Bracamonte of MasterChef fame will share recipes and techniques, inspired by his travels, heritage and love of bold flavours. You will create fresh fish tacos, a selection of salsas, and a traditional dessert with plantain & black beans. [More info.](#)

Gluten-Free Baking

Sun 15th Nov, 1-5pm

Emma Hatcher is a cook, author & recipe developer, determined to show that gluten-free baking doesn't have to mean restricted. You will make a Victoria sponge, cheddar cheese scones, & mini galettes with shortcrust pastry and cheesecake filling. [More info.](#)

Plant Based 'Seafood' Masterclass

Thu 22nd Oct, 6-9pm

Join vegan chef Sophie and learn to make delicious vegan seafood alternatives fit for a dinner party, including scallops made from mushrooms, fish from banana blossom and sashimi from watermelon. [More info.](#)

Other Food News & Events



Gain skills to support others to cook confidently & safely

Tue 3rd & 10th Nov, 10am - 2.30pm

This free two-part course will help you become confident in supporting others to cook. For example, you may want to teach young people to chop vegetables safely or maybe support people to become more confident in the kitchen.

A course for people who work or volunteer at a local community project.

[Sign up](#)

Food for Thought returns

Thu 1st Oct, 2-5pm, at AgriFood Centre,
Wales Farm Lane, BN7 3AE

Bringing together research, lived experience and practical action, Plumpton's Food for Thought conference focuses on how initiatives are helping children build a stronger connection to food through hands-on learning in schools.

[Book now](#)



Jobs & Volunteering

- [Operations Assistant](#) at Real Farming Trust, Remote. Closes 15th Oct.
- [Multiple roles](#) at Sussex Community Development Association, Newhaven.
- [Multiple volunteering roles](#) in the kitchen, warehouse & van fleet at FareShare Sussex & Surrey.

Studying Food

"Collective consumer choices only go so far when shaped by the wider structures that determine how food is produced, distributed, and valued". Our wonderful administrator Verity is featured in this article from the Institute of Development studies, sharing her insights from her MA in Food Systems and Sustainable Development. [More info.](#)

Hardship & the Autumn Budget

Eyes will be on the Autumn Budget announcement next week to see if it includes steps to prevent household food insecurity. A new joint message from top UK food advocacy groups weighs up the evidence and encourages the government to act.

[More info.](#)

Farm Events

- [Writing Our Legacy's Art & Nature Weekender](#) at Saddlescomb farm 3rd-4th Oct
- Free [seed saving talk](#) & farm tour on Sat 26th Sept, and free [introduction to Ethnobotany](#) on 3rd Oct, at [Lovebrook Farm](#)
- [Oxford Real Farming Conference 2027](#)



Brighton & Hove Food Partnership

Community Base, 113 Queens Road, BN1 3XG, Brighton

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